



HR  
STEAKHOUSE

*Soups*  
SOUPS

*Chef Aleksandre Clarke is pleased to introduce his new Lunch menu. Enjoy!*

**Gazpacho**

A traditional cold vegetable soup served with croutons and extra virgin olive oil

\$7.95

**Chef's Creation Soup**

\$6.95

*Appetizers*  
APPETIZERS

**House Salad**

Organic greens, julienne carrots, red onions, feta, tomatoes, cucumber and truffle Dijon vinaigrette

\$9.95

**Insalata Caprese**

Vine ripe tomatoes, fresh bocconcini, pesto, balsamic reduction and olive oil

\$9.95

**Steakhouse Shrimp Martini**

Vodka brushed shrimp with shredded lettuce and house made spicy beet horseradish sauce

\$13.95

**Gravlox**

house cured salmon with herb cream cheese, capers, shaved red onion, garlic croustini and red caviar

\$11.95

**Warm Goat Cheese Salad**

with organic greens, cucumber, tomatoes, red onions and raspberry balsamic vinaigrette

\$11.95



Plus applicable taxes





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STEAKHOUSE

*Entrees*  
**ENTREES**

Sandwiches and pizza comes with the choice of salad or fries

**Hastings Burger**

housemade and infused with truffle mushrooms and roasted garlic in the 7oz patty  
add Swiss cheese \$1  
\$12.95

**Hastings Resort Steak Wrap**

tender strips of beef sauteed with onion, peppers and our BBQ sauce wrapped in a flour tortilla  
with herb cream cheese and greens.  
\$12.95

**Cajun Chicken Wrap**

thousand island dressing, peppers, onion, greens and cucumber wrapped in a flour tortilla  
\$12.95

**Famous Pulled Pork Ciabatta**

slow cooked pork shoulder simmered in our BBQ sauce and finished with Texas slaw and Swiss  
cheese on toasted ciabatta  
\$9.95

**Pesto Cream Fettuccine**

sauteed vegetables tossed with pesto, white wine, cream and Parmesan served with grilled baguette  
add Chicken \$4  
\$14.95

**Vegetable curry**

mild curry simmered with vegetables and tofu served over jasmine rice and tangy mango chutney  
add Chicken \$4  
\$16.95

**Chefs Mussels**

served with grilled baguette  
\$11.95

**Pizza**

\$10.95

Fungi – sauteed truffle mushrooms, roasted garlic, feta cheese and mozzarella

Pepperoni – dry cured pepperoni, house made pizza sauce and mozzarella

Vegetarian – feta, peppers, onions, mushrooms, pesto and mozzarella



HR  
STEAKHOUSE

*Soups*  
SOUPS

*Chef Aleksandre Clarke is pleased to introduce his new Dinner menu. Enjoy!*

**Gazpacho**

a traditional cold vegetable soup served with croutons and extra virgin olive oil  
\$7.95

**French Onion Soup**

rich beef broth and caramelized onions scented with Madeira wine served with Swiss cheese  
croutini  
\$7.95

**Chef's Creation Soup**

\$6.95

*Appetizers*  
APPETIZERS

**Hastings Caesar Salad**

shaved Grana Padano cheese, warm bacon, roasted garlic croutons and house made vinaigrette  
style Caesar dressing  
\$10.95

**House Salad**

Californian greens, julienne carrots, feta, tomatoes, cucumber and truffle Dijon vinaigrette  
\$9.95

**Insalata Caprese**

vine ripe tomatoes, fresh bocconcini, pesto, balsamic reduction and olive oil  
\$9.95

**Poach Pear and Blue Cheese**

greens, toasted walnuts, grape tomatoes and apple cognac vinaigrette  
\$10.95

**Scallops & Brie**

vanilla cracker, pineapple jam and Sambuca glaze  
\$12.95

**Chefs Mussels**

served with grilled baguette  
\$11.95

**Steakhouse Shrimp Martini**

Vodka brushed shrimp with shredded lettuce and house made spicy beet horseradish sauce  
\$13.95

**Gravlox**

house cured salmon with herb cream cheese, capers, shaved red onion, croutini and red caviar  
\$12.95



Plus applicable taxes





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STEAKHOUSE

*Entrées*  
ENTRÉES

All steaks are AAA Canadian beef and aged a minimum of 28 days

**Beef Tenderloin and Lobster**

rock lobster tail, fresh herb Yukon mashed potatoes and garlic butter  
\$37.95

**Orange Cardamom Chicken supreme**

caramelized sweet onion risotto and tangy mango chutney  
\$25.95

**King of Hastings**

our aged New York Striploin with pave potatoes and truffle jus  
\$30.95

**Ribeye Steak**

seasoned with our house spices served with fresh herb Yukon mashed potatoes and brandy mushroom cream  
\$32.95

**Australian Lamb Rack**

pan seared tender lamb coated in herb Dijon breading with caramelized sweet onion risotto and garlic onion confit  
\$32.95

**Lemon Oregano Pork Tenderloin**

Truffle pave potatoes and olive tapenade  
\$25.95

**Cedar Plank Salmon**

caramelized sweet onion risotto served with maple whiskey glaze and red caviar  
\$25.95

**Duck Breast**

pan seared to your preference and served with fresh herb Yukon mashed potatoes and blueberry demi-glaze  
\$28.95

**Pesto Fettuccine**

sauteed vegetables, garlic and pesto tossed with white wine, Parmesan, walnuts and extra virgin olive oil served with grilled baguette  
add Chicken \$4  
\$16.95

**Vegetable curry**

mild curry simmered with vegetables and tofu served over jasmine rice and tangy mango chutney  
add Chicken \$4  
\$16.95

\*Please advise your server of any allergies or dietary requirements\*

\*Gluten free items are available\*

Plus applicable taxes



## Desserts DESSERTS

*Chef Aleksandre Clarke is pleased to introduce his new Dessert menu. Enjoy!*

### Dessert

\$7.50

#### **Chefs Feature Brulee**

#### **Chefs Feature Cheesecake**

#### **Belgium Chocolate Mousse**

with Grande Marnier berry compote and almond tuile

#### **Bourbon Apple Mille Feuille**

layers of caramel apple, vanilla cream anglaise and Italian cookie

#### **Drunken Brownies and Kawartha Dairy Vanilla Ice Cream**

espresso, kahlua and tripe sec brushed brownies with Kawartha lakes ice cream, whipped cream and bourbon caramel

#### **Kawartha Dairy Vanilla Ice Cream**

\$4.95

Plus applicable taxes